**COOKIE RECIPE CONVERSION WORKSHEET**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Original Quantities** | | **STEP 1:**  Convert to improper fraction | **STEP 2:**  Multiply each fraction by: | **Answer**   (improper fraction) | **STEP 3:**  Convert to mixed number (simplify if needed) | **New Quantities** | | **STEP 4:**  **Teacher approval:** |
|  | Cups oats |  | X | = | = |  | Cups oats |  |
|  | Cups white  sugar |  | X | = | = |  | Cups white  sugar |  |
|  | Tbsp. cocoa |  | X | = | = |  | Tbsp. cocoa |  |
|  | tsp. vanilla |  | X | = | = |  | tsp. vanilla |  |
|  | tsp. water |  | X | = | = |  | tsp. water |  |
|  | Cups butter |  | X | = | = |  | Cups butter |  |
|  | Cups powdered sugar |  | X | = | = |  | Cups powdered sugar |  |

|  |  |  |
| --- | --- | --- |
| DIRECTIONS   1. Mix ingredients in bag 2. Add water and vanilla – mix well 3. Sprinkle powdered sugar onto plate 4. Pull off sections of dough and roll into small balls (1” – 2” diameter) 5. Roll dough balls in powdered sugar and place on wax paper 6. OPTIONAL: sprinkle cinnamon over finished cookies 7. Chill for 15 min | DIRECTIONS   1. Mix ingredients in bag 2. Add water and vanilla – mix well 3. Sprinkle powdered sugar onto plate 4. Pull off sections of dough and roll into small balls (1” – 2” diameter) 5. Roll dough balls in powdered sugar and place on wax paper 6. OPTIONAL: sprinkle cinnamon over finished cookies 7. Chill for 15 min | DIRECTIONS   1. Mix ingredients in bag 2. Add water and vanilla – mix well 3. Sprinkle powdered sugar onto plate 4. Pull off sections of dough and roll into small balls (1” – 2” diameter) 5. Roll dough balls in powdered sugar and place on wax paper 6. OPTIONAL: sprinkle cinnamon over finished cookies 7. Chill for 15 min |
| DIRECTIONS   1. Mix ingredients in bag 2. Add water and vanilla – mix well 3. Sprinkle powdered sugar onto plate 4. Pull off sections of dough and roll into small balls (1” – 2” diameter) 5. Roll dough balls in powdered sugar and place on wax paper 6. OPTIONAL: sprinkle cinnamon over cookies 7. Chill for 15 min | DIRECTIONS   1. Mix ingredients in bag 2. Add water and vanilla – mix well 3. Sprinkle powdered sugar onto plate 4. Pull off sections of dough and roll into small balls (1” – 2” diameter) 5. Roll dough balls in powdered sugar and place on wax paper 6. OPTIONAL: sprinkle cinnamon over finished cookies 7. Chill for 15 min | DIRECTIONS   1. Mix ingredients in bag 2. Add water and vanilla – mix well 3. Sprinkle powdered sugar onto plate 4. Pull off sections of dough and roll into small balls (1” – 2” diameter) 5. Roll dough balls in powdered sugar and place on wax paper 6. OPTIONAL: sprinkle cinnamon over finished cookies 7. Chill for 15 min |

Team Jobs

**PREP: All team members must have ONE of these jobs**:

Clean-up Crew: cleans work area before and after activity: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Materials Master: gets all ingredients and required materials, returns materials after activity: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**EXTRA job:**

Recipe Reader: holds recipe card, does not participate in mixing/rolling, brings completed cookie tray to teacher at end, completes any other jobs that require clean hands (still must participate in clean up or materials prep) : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**All other team members must take turns with measuring, mixing, and rolling cookies.**